

Poetry.

LINES TO A SKELETON.

I.
Behold this ruin! 'twas a skull
Once of ethereal spirit full;
This narrow cell was life's retreat,
This space was thought's mysterious seat!
What beauteous visions filled this spot,
What dreams of pleasure long forgot;
Nor hope, nor joy, nor love, nor fear,
Has left one trace of record here.

II.
Beneath this mouldering canopy
Once shone the bright and busy eye;
But start not at the dismal void!
If social love that eye employed,
If with no lawless fire it gleamed,
But thro' the dew of kindness beamed,
That eye shall be forever bright
When stars and sun are sunk in night.

III.
Within this hollow cavern hung
The ready, swift and tuneful tongue,
If falsehood's honey it disdained,
And where it could not praise was chain'd;
If bold in virtue's cause it spoke,
Yet gentle chord never broke;
This silent tongue shall plead for thee
When time unveils eternity.

IV.
Say did these fingers delve the mine,
Or with envied rubies shine?
To hew the rock or wear the gem,
Can little now avail to them;
But if the page of truth they sought,
Or comfort to the mourners brought,
These hands a richer meed shall claim
Than all that wait on wealth or fame.

V.
Avails it whether bare or shod
These feet the paths of duty trod
If from the halls of ease they fled
To seek affliction's humble shed;
If grandeur's guilty bribe they spurned,
And home to virtue's cot returned—
These feet with angel's wings shall vie,
And tread the portals of the sky.

—Anon.

Household.

FRIED BREAD.

Beat three eggs and season them with salt and pepper; cut some bread in thin slices and dip them in the beaten egg, and fry a delicate brown in hot lard.

OMELET WITH SPINACH.

Pick, wash and chop a handful of spinach; put in an omelet pan an ounce of good butter; when it is hot, add the spinach with a little salt and pepper. Then beat up three eggs with a tablespoonful of sweet cream and a little salt. Add to the spinach and finish as a plain omelet.

LUNCH FOR AN INVALID.

A nice way to prepare a very light lunch for an invalid (and to be taken with a cup of weak tea) is to toast three milk crackers, then pour boiling water over them, draining it off immediately, spread jam or marmalade over them, and pile them up, set them into the oven while you make the tea, and take both into the sick one, and it will prove appetizing and refreshing if unexpected.

CHICKEN PATTIES.

Chop very fine the dry poorest bits left from baked chickens; season carefully with pepper, salt and a little chopped celery. Make a light puff-paste, roll a quarter of an inch thick, cut with a neatly shaped paste cutter; lay a narrow strip of paste all around; then put some of the mince on the paste; cut another piece the same size and lay over. Boil fifteen minutes.

MUFFINS IN TINS.

Take one cup of sour milk, one egg, a little shortening, a teaspoonful of bi-carbonate of soda; if the milk is not very sour, less soda will do. Make a thick batter, add a little salt, and bake in a hot oven. If you cannot obtain sour milk, sweet milk and baking powder will answer. To a teaspoonful of sweet milk allow a heaping teaspoonful of baking powder.

BEETS AND BUTTER SAUCE.

Take two Bermuda beets of medium size. Wash and dry them without breaking the skin. Boil them for thirty-five minutes in fast boiling water, slightly salted, which must entirely cover them. Then scrape off the skin, cut the beets into slices and the slices into strips. Melt an ounce of butter, add to it a little salt, pepper and a teaspoonful of vinegar. Pour it over the beets and serve.

RICE CREAM.

One cup of rice boiled soft, but not to a paste. Two cups of milk, four eggs, a cup of sugar, vanilla extract, a cup of whipped cream. Make the eggs, milk and sugar into a custard, season with vanilla. Scald the milk first, pour this upon the beaten eggs and sugar, and let it get almost cold before you beat in the whipped cream. Set to form in a wet mould on ice. When you are ready for it, turn out on a glass dish.

QUEEN OF PUDDINGS.

One pint of nice bread crumbs to one quart of milk, one cupful of sugar, (half in the pudding and half saved for the top,) the yolks of four eggs beaten, a piece of butter the size of an egg; flavor to taste. Whip the whites of the eggs stiff, and beat in the half cupful of sugar saved. Spread over the pudding a layer of jelly or any sweetmeat you may prefer. Pour the whites of the eggs over this, replace in the oven, and bake lightly.

APPLE DESSERT.

Pare and core large, sweet apples and fill with butter and sugar. Set each apple on a round piece of stale, crustless bread. Put a little water in the pan, sprinkle sugar over all, and bake till done. Carefully remove to the serving dish and cover with an icing made of the whites of two eggs and powdered sugar. Dot over with bits of red, acid jelly. Or the apples may be baked without the bread, piled up in pyramid form and frosted.

BANANA CAKE.

Take one cup of butter, two cups sugar, one cup sweet milk, five eggs, three cups flour, three small teaspoons baking powder; cream butter and sugar; beat whites of eggs separately and bake in layers. Make an icing of the whites of two eggs and one and a half cups powdered sugar; spread this on the layers and then cover thickly and entirely with bananas sliced thin; flavor frosting for the top with vanilla. Eaten with good ice cream, this makes almost an ideal desert for Sunday dinner in hot summer weather.

JELLIED APPLE PUDDING.

Put a teaspoonful of tapioca and a tablespoonful of salt into one and a half pints of water, and let them stand five hours where it will be quite warm, but not hot enough for the water to boil. Two hours before dinner time peel six large apples, and take out the cores without dividing the apples; put them into a pudding baking dish, and fill the holes with sugar into which has been grated a little nutmeg or lemon rind; add a teaspoonful of water, and bake for one hour, turning the apples to prevent their drying. When the apples are quite soft, pour the tapioca over them, and bake for an hour longer. This pudding is to be eaten with snowflake or other hard sauce made of butter and sugar creamed together. Sago may be used in place of the tapioca. Wherever known this pudding is a favorite.

BEEF TONGUE.

Choose one as plump and smooth as you can. Soak it in cold water the night before it is to be cooked. In the morning wash it in fresh water. Put it in a large pot of cold water and boil it steadily for five or six hours, till it is so tender that a twig from a corn broom will easily penetrate it. When you find it is thoroughly done take it up and peel it carefully. If quite cooked it will almost melt in your mouth. It should be cut in round slices, and is much better cold than warm. Sheep's tongue, boiled and pickled, are not to be despised, and tongue toast is entitled to a great deal of respectful attention. For the latter make some slices of toast, not very thick, browned evenly all over on both sides, and minus crust. Butter it slightly. Grate with a large grater a liberal sufficiency of cold tongue and spread it thickly over the toast. Lay the slices side by side on a large dish. Serve at breakfast, luncheon or supper.

BLEEDING AT THE NOSE.

The best remedy for bleeding at the nose, as given by Dr. Gleason at one of his lectures, is in the vigorous motion of the jaws as if in the act of chewing. In the case of a child a wad of paper should be inserted to chew it hard. It is the motion of the jaws that stops the flow of blood. This remedy is so simple that many will feel inclined to laugh at it, but it has never been known to fail in a single instance, even in the severest cases.

NO LIGHT IN THE WINDOW.

As the train passed along in the night, with drowsy passengers outstretched upon the seats, the conductor was observed frequently peering out of the frosty window into the darkness. The night was black, and nothing could be seen but a sheen of snow over the shadowy landscape, and yet the conductor shaded his eyes with his two hands and held his face—a weary-looking face it was, too—close to the window pane.

"Looking to see if your girl is awake yet?" inquired the inquisitive passenger with a coarse laugh.

The conductor looked around and shuddered, as with husky voice he replied simply:

"Yes."

And then the inquisitive passenger became garrulous and familiar. He sat down beside the conductor and poked him in the ribs as he lightly said:

"Ah, I see. Going to get married and quit the road. Going to marry a farmer's daughter. Worth much?"

"She's worth a million to me."

Further remarks in a similar vein did the passenger make, but the conductor deigned no more replies. Suddenly the whistle of the locomotive gave a long, low moan, the conductor stuck his eyes still closer to the window, seemed to fasten his gaze upon some object in the darkness, and then fell back in his seat with a cry of despair upon his lips.

The passengers gathered around to inquire the trouble, when the brakeman assisted his chief to rise and led him into the baggage car. The conductor's face was as white as the snow banks which fringed the iron roadway, and in his eye was a look of tearless grief.

"Poor Sam," said the brakeman upon his return, "it's a bad night for him. Four weeks his little girl has been ill. Night after night he was at her bed, but then she got better and he came back to his train. He arranged with his wife that if all was well with the little one she'd display a lighted lamp right in the window of the sick room. The boys all knew it, and every night we all looked for the light almost as eagerly as Sam himself. He lives by the side of the track back here a few miles—and to-night there was no light in the window for Sam."—*Chicago Herald.*

IMPRISONING THE BABY

Baby's clothing is very inconveniently arranged. No matter how carefully it is handled, the long clothes have a tendency to crawl up to the little chin, or get into a bunch under the little arms, causing much discomfort and leaving the tender little feet bare and cold. Now, a string or pretty ribbon that can always be hid by a cloak—tied around the long skirts just below the little feet, prevents the baby from getting into a bungling bundle, keeps the dainty skirts smooth and gracefully arranged, and the little one from taking cold. Why not put the baby in a bag at once and be done with it? Well, and why not? We are sure that the helpless little creatures would feel far more comfortable tied up in bags than they do now, done up in the awkward bundles known as "baby clothes." The "bags" would be roomy, of course, with a drawing at the top and another at the bottom. Have as much embroidery as you please, but no sleeves, unless the bag is made to open behind. The fashion of dislocating a baby's shoulder by bending back the little arm to force it into the sleeve of a garment made to open in front is both useless and cruel. No wonder the little things scream and kick when they are being dressed. Talk about a dress reform association for women! It is a reform in baby clothes that is most needed. Why not consider the subject a little?—*Farm and Fireside.*

HOW TO BE RID OF ROACHES.

I beg to forward you an easy, clean and certain method of eradicating those loathsome insects from dwelling houses. A few years ago my house was infested with cockroaches (or "clocks," as they are called here), and I was recommended to try cucumber peelings as a remedy. I accordingly, immediately before bedtime, strewed the floor of those parts of the house most infested with the vermin with the green peel, cut, not very thin, from the cucumber, and sat up an hour later and watched the effect. Before the expiration of that time the floor where the peel lay was completely

covered with cockroaches, so much so that the vegetable could not be seen, so voraciously were they engaged in sucking the poisonous moisture from it. I adopted the same plan the following night, but my visitors were not nearly so numerous—I should think not more than a fourth of the previous night. On the third night I did not discover one; but, anxious to ascertain whether the house was quite clear of them, I examined the peel after I had laid it down about half an hour, and perceived that it was covered with myriads of minute cockroaches, about the size of a flea. I therefore allowed the peel to remain till morning, and from that moment I have not seen a cockroach in the house. It is a very old building, and I can assure you that the above remedy only requires to be persevered in for three or four nights to completely eradicate the pest. Of course it should be fresh cucumber peel every night.—*Confectioner's Journal.*

WISDOM FOR THOSE ABOUT TO MARRY.

They who marry for physical characteristics or external considerations will fail of happiness.

Never both be angry at once.

Never taunt with a past mistake.

Never allow a request to be repeated.

Let a kiss be the prelude of a rebuke.

Let self-abnegation be the habit of both.

"I forgot" is never an acceptable excuse.

A good wife is the greatest earthly blessing.

If you must criticize, let it be done lovingly.

Make marriage a matter of moral judgment.

Never make a remark at the expense of the other.

Give your warmest sympathies for each other's trials.

Never talk at one another, either alone or in company.

If one is angry, let the other part the lips only for a kiss.

Neglect the whole world besides, rather than one another.

Let each strive to yield oftenest to the wishes of the other.

Always leave home with loving words, for they may be the last.

Marry into different blood and temperament from your own.

Never speak in loud tones to one another unless the house is on fire.

Never deceive, for the heart, once misled, can never trust wholly again.

Never find fault unless it is perfectly certain a fault has been committed.

It is the mother who molds the character and fixes the destiny of the child.

Do not herald the sacrifices you make to each other's tastes, habits or preferences.

Let all your mutual accommodations be spontaneous, whole-souled and free as air.

THE BABY.

For his own dear sake Baby ought to "mind." She sets fair stones and firm who begins with the earliest gleams of intelligence to teach her child self-control. When she has impressed into his mind the cardinal truth that she must be obeyed implicitly, however lustily will and temper pull the other way, she casts about the neck of passion a silken thread that will be a strong rein in the hand of the man. "Mother" and "conscience" are and should be interchangeable terms until he passes the confines of infancy.

Wholesome discipline bears earlier fruit than the lasting good done to boy and man. Baby is healthier, happier, infinitely less troublesome for comprehending that "No" and "Do" are non-elastic words on mamma's lips. The sooner the lesson is acquired the better for all parties.

There is no fixed period in which to begin the good work. By the time the infant knows his mother, responds to her smile, and is lulled by her voice it is possible for her to establish a hold upon his will. Never allow him from this hour to know that he can disobey you. The young horse who has once taken the curb between his teeth, and thus learned his might and his master's weakness is never quite safe thereafter. If you delay to measure your strength with Baby's until he can walk and talk and enter into the motive as well as the meaning of an order, you may gird up the loins of your mind for a conflict. Half the patience and pains the young girl over the way expends in training her canary to eat from her lips, perch on

her finger and answer her call will make your dearest charge comprehend that it is your place to control, his to obey.—*Babyhood.*

WOOL GROWING STATISTICS.

The year of 1886 witnessed a large falling off in the number and value of sheep in the United States. The same may be said of swine, while all other species of live stock has increased in value and numbers. The decline in sheep, in aggregate value, has been 11 per cent.; that of swine somewhat larger. In some instances the increase in the value of other live stock has reached as high as 25 per cent. The causes of the decline in sheep and swine are obvious—the first has not been only in the lack of protection but also in the uncertainty in regard to that which exists. The decline in swine has been the unfriendly action against its introduction in our principal foreign markets—an action based upon error, if not wilful misrepresentation. The aggregate value of the sheep in the United States is set down at \$92,443,867—an industry of a magnitude and general diffusion which should call to its aid and encouragement the best effects our capitalists and the law-making power. The present number of sheep in the United States is set down at 48,322,331, valued at an average of \$1.91 cents per head. The mutton breeds range from \$2.15 to \$3.75 a head. The greatest number of sheep in any one State is 6,802,615 in Texas. California comes next, with 6,069,698, followed by Ohio with 4,753,034.

One of the great drawbacks to sheep husbandry is the presence of vicious dogs. No State in the Union is exempt from this nuisance. Georgia probably complains most loudly. We have but very meagre records of the destruction of sheep by dogs. Illinois is the only instance before us as we write, from which State we have a report of losses by dogs of 16,523 sheep in 1885, a rate of one to every 50. In the older States sheep husbandry is encouraged almost as much for its benefit to the farmer as for its wool and mutton. Kansas reports a very unprofitable business from sheep raising during the last four years; but from the same authority comes the statement that the number of sheep increased 25 per cent. in that State during the year 1885. The business has certainly been unprofitable in California for several years past.—*Pacific Rural Press.*

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SOUTHBOUND—DAILY.

	No. 50.	No. 52.
Lve New York.....	12 00 night	3 30 pm
" Philadelphia.....	7 20 am	6 03 "
" Baltimore.....	9 50 "	9 00 "
" Washington.....	11 15 "	11 00 "
" Charlottesville.....	3 50 p.m	3 00 am
" Lynchburg.....	6 45 "	5 15 "
" Richmond.....	3 25 "	2 00 "
" Burkeville.....	5 26 "	4 05 "
" Keyesville.....	6 05 "	4 43 "
" Drakes Branch.....	6 20 "	5 30 "
" Danville.....	9 25 "	8 04 "
" Goldsboro.....	11 50 am	
" Raleigh.....	5 00 p.m	
" Durham.....	6 07 "	
" Chapel Hill.....	6 55 "	
" Hillsboro.....	6 55 "	
" Greensboro.....	11 21 "	9 50 "
" Salem.....	4 55 "	5 55 "
" High Point.....	11 55 "	10 19 "
" Salisbury.....	1 10 am	11 28 pm
" Concord.....	6 45 "	11 50 "
" Charlotte.....	3 00 "	1 00 pm
" Spartanburg.....	5 56 "	3 34 "
" Greenville.....	7 14 "	4 49 "
Ar. Atlanta.....	1 40 pm	10 40 "

NORTHBOUND—DAILY.

	No. 51.	No. 53.
Lve Atlanta.....	5 45 pm	8 40 am
Ar. Greenville.....	11 32 pm	2 30 pm
" Spartanburg.....	12 45 am	3 43 "
" Charlotte.....	4 05 "	6 25 "
" Concord.....	5 01 "	7 25 "
" Salisbury.....	7 04 "	9 01 "
" High Point.....	7 35 "	9 08 "
" Greensboro.....	11 40 "	9 43 "
" Salem.....	11 54 "	9 43 "
" Hillsboro.....	12 20 pm	11 28 pm
" Durham.....	1 00 pm	
" Chapel Hill.....	1 00 pm	
" Raleigh.....	1 35 "	
" Goldsboro.....	4 40 "	
" Danville.....	9 42 am	11 28 pm
" Drakes Branch.....	12 20 pm	2 42 am
" Keyesville.....	12 38 "	3 05 "
" Burkeville.....	1 20 "	3 57 "
" Richmond.....	3 37 "	7 00 "
" Lynchburg.....	12 45 "	7 10 "
" Charlottesville.....	3 15 "	4 25 "
" Washington.....	8 45 "	9 45 "
" Baltimore.....	11 25 "	10 03 "
" Philadelphia.....	3 00 am	12 35 pm
" New York.....	6 20 "	5 20 "

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